Walur (Amorphophallus campanulatus var. sylvestris) is a tuber containing high oxalic content (3.6059 g/100 g) causing itchiness and irritation when consumed. The objective of this research was to study the reduction of total oxalic content of walur, to characterize physicochemical properties of walur, and apply the walur starch in cookies and noodle. The moisture, ash, fat, protein, and carbohydrate content of walur in dry basis were 74.46%, 4.89%, 14.41%, 6.42%, and 74.28%, respectively. Granule of walur starch was oval-shaped and polygonal with size of around 10-22 μm. RVA analysis showed that walur starch had A type gelatinization pattern. Oxalic content of walur starch was reduced by soaking in HCl 0.2 N solution for 30 minutes, 1% sodium bicarbonate solution for 5 minutes and washing. This treatment reduced the oxalic content up to 98.9%. Walur starch could substitute wheat flour up to 25% in cookies and up to 60 % in noodle

Sumber : [repository IPB](http://nabildksi.staff.ipb.ac.id/2015/10/09/reduksi-oksalat-pada-umbi-walur-amorphophallus-campanulatus-var-sylvestris-dan-aplikasi-pati-walur-pada-cookies-dan-mie/)